

SUNDAY MENU

Two Courses 29 | Three Courses 35

STARTERS

- Bubble & squeak** *smoked Wiltshire bacon, crispy poached egg, HP sauce (GFA)*
- Cotswold chicken liver paté** *onion jam & toast (GFA)*
- Prawn cocktail** *Bloody Mary sauce & brown bread (GFA)*
- Truffled wild mushrooms** *on toast (GFA, VeA)*
- Roast vine tomato & basil soup** *with crispy cheese dunkers (GFA)*
- Asparagus** *sun blushed tomatoes, crispy hen's egg, Parmesan & balsamic (GF)*
- Steve's Scotch egg** *& HP sauce*
- Crispy Gressingham duck salad** *coriander, spring onion, cucumber & pink ginger (GFA)*
- Courgetti** *tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb and garlic & olive oil dressing (GFA, VeA)*
- Panko breaded calamari** *lemon salad & aioli*
- Caesar salad** *Wiltshire bacon, anchovies, croutons, parmesan cheese & Caesar dressing (GFA)*
- Smoked salmon fishcake** *poached egg and caper butter sauce*
- Wiltshire Pork belly bites** *crackling bites & apple sauce (GF)*

MAINS

- The Chequers Hamburger** *(served pink), burger sauce, sweet onions, smoked cheddar & fries (GFA)*
- Soft shell crab tempura** *sweet chilli sauce, aioli & fries*
- Market Fish of the day**
- World's Best fish & chips** *Torbay haddock cooked in beef dripping, pea purée & tartare sauce*
- Vegan Burger** *vegan cheese, sweet onions, and tomatoes baby gem (VE)*
- Pie of the day** *with vegetables & roast potatoes*
- Courgetti** *tenderstem broccoli, goats cheese, oregano, sun blushed tomatoes, crouton crumb, garlic & olive oil sauce (GFA, VeA)*
- Prawn cocktail** *Bloody Mary sauce, cucumber, baby gem (GFA)*
- Crispy Gressingham duck** *coriander, spring onion, cucumber & pink ginger (GFA)*
- Cotswolds chicken Caesar salad** *anchovies, Wiltshire smoked back bacon, house dressing, parmesan & crispy poached egg (GFA)*
- Avocado salad** *Cotswold chicken, Wiltshire bacon, sun blushed tomatoes, green beans, olives, mixed leaves & crispy poached egg (GF)*
- Tomato & buffalo mozzarella salad** *basil, pickled shallots, olive oil & balsamic (GF)*

(GF) Gluten free | (GFA) Gluten free available | (V) Vegetarian | (VE) Vegan | (VeA) Vegan option available

Menu by Steven Sanderson, Chef-Owner, The Chequers at Burcot

Please speak to us about any allergies or special dietary requirements before you order. Please be aware that all our food is prepared in a kitchen where gluten, nuts and other allergens are present. Whilst we take precautions, we cannot guarantee that any food is completely free from traces of allergens due to the risk of cross contamination.

Please note that sometimes (not often) we do run out of popular dishes during very busy service. Updated opening times & food service times can be found on our website.

This menu is subject to a discretionary 12.5% service charge.

SUNDAY MENU

TRADITIONAL MAINS

(all GFA, except Nut Roast)

12 hour roasted Sussex beef

Brill Hill lamb rump *(medium rare)*

Wiltshire pork belly

Cotswold roast chicken & Wiltshire bacon

Nut Roast

All served with relevant sauces & Yorkshire pudding, roast potatoes, seasonal vegetables, parsnip crisps, cauliflower cheese purée & gravy

SIDES

(all GFA except 7 each)*

Cauliflower cheese

Mac & cheese*

Ratatouille

Caesar salad

Dauphinoise potatoes

Tenderstem broccoli

Peas, bacon & shallots

Roast potatoes

Bubble & Squeak

Star anise carrots

Onion rings*

Vegetable platter

Garlic and rosemary cheese topped loaf

ROAST SHARING PLATTER - 2 PEOPLE

Please enquire before ordering as this may not be available on the day (GFA)

24 per person

Yorkshire pudding *filled with Sussex beef and horseradish, Wiltshire pork belly bites, crackling & apple sauce, Cotswolds roast chicken and Wiltshire smoked back bacon, roast potatoes, gravy*

Add vegetable platter 7

CHATEUBRIAND SHARING PLATTER - 2 PEOPLE (GFA)

Please allow 30 minutes to cook

35 per person

Cooked to your liking and served with horseradish sauce & Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese purée & gravy

STEAK

10 supplement (GF)

World's best sirloin steak *12 hour roasted medium rare with peppercorn sauce, chips and rocket salad*

(GF) Gluten free | (GFA) Gluten free available | (V) Vegetarian | (VE) Vegan | (VeA) Vegan option available

Menu by Steven Sanderson, Chef-Owner, The Chequers at Burcot

Please speak to us about any allergies or special dietary requirements before you order. Please be aware that all our food is prepared in a kitchen where gluten, nuts and other allergens are present. Whilst we take precautions, we cannot guarantee that any food is completely free from traces of allergens due to the risk of cross contamination.

Please note that sometimes (not often) we do run out of popular dishes during very busy service. Updated opening times & food service times can be found on our website.

This menu is subject to a discretionary 12.5% service charge.

SUNDAY MENU

DESSERTS

Tash's vegan brownie, salted caramel ice cream (Ve, GF)

Crumble of the day & vanilla ice cream (GFA, VeA)

Strawberry cheesecake strawberry & mint ice cream & honeycomb

Crème brûlée shortbread & strawberries (GFA)

Sticky toffee pudding vanilla ice cream & toffee sauce

Chocolate pot chocolate brownie, honeycomb & salted caramel ice cream (GF)

Eton mess whipped vanilla cream, strawberries, meringue & strawberry sauce (GF)

Banoffee pie

BRITISH CHEESES

Choice of 2 (GFA)

Choice of 3 (GFA) - supplement 5

Please let us know if you would like your cheese to be at room temperature when you order your first course.

Black Bomber

Oxford Blue

Smoked Cheddar

Goats Cheese

Camembert

Served with crackers, chutney and celery

HOT DRINKS

COFFEES

Espresso 2 | 4

Americano 4

Cappuccino 3.5

Flat White 3.5

Latte 3.5

Flavoured syrups 1

Decaf options are available

HOT CHOCOLATE 6

TEAS 3.5 each

English breakfast

Imperial Earl Grey

Saharan Mint

Vanilla Rooibos

Passion fruit & orange

Chamomile Jasmine

Chun Mee China Green

Decaf Breakfast

(GF) Gluten free | (GFA) Gluten free available | (V) Vegetarian | (VE) Vegan | (VeA) Vegan option available

Menu by Steven Sanderson, Chef-Owner, The Chequers at Burcot

Please speak to us about any allergies or special dietary requirements before you order. Please be aware that all our food is prepared in a kitchen where gluten, nuts and other allergens are present. Whilst we take precautions, we cannot guarantee that any food is completely free from traces of allergens due to the risk of cross contamination.

Please note that sometimes (not often) we do run out of popular dishes during very busy service. Updated opening times & food service times can be found on our website.

This menu is subject to a discretionary 12.5% service charge.